

Mom's Zucchini Soup

(Nancy Lannert – Land & Water Conservation)



3 Tablespoons Oil

3 Cloves Crushed Garlic

1 medium finely chopped onion

5-6 Cups grated Zucchini

6 cups water

Chicken bouillon (6 cubes)

6 tablespoons uncooked regular rice (sub in minute rice if you want)

2 eggs beaten

6 tablespoons parmesan cheese

¼ cup fresh parsley

Salt and fresh ground black pepper

Nancy said
you can also
add chicken!

In a kettle, sauté onion and garlic in the oil. Add water, bouillon and rice. Cook for 10 minutes if using regular rice. If using minute rice, skip this step until zucchini has cooked for 15 minutes then add in minute rice. Add zucchini. Simmer for another 20 minutes. Add parsley and cheese to the eggs and beat together in a bowl.

Add some soup to the bowl of egg/cheese mixture stirring constantly. This is so the eggs don't cook into a big blob. Then add it all back into the kettle stirring some more. Eat. Yum.

Note: All that extra zucchini from the garden can be grated, measured out and frozen for use later.